

You Can Keep Disease From Your Home

No disease germ can live in the presence of Lysol Disinfectant. Use a little every day in garbage can, kitchen sink, toilet and cess-pool, and wherever germs can gather or breed. You will then keep these danger spots invulnerable against the invasion of disease.

Lysol

Disinfectant

Protect your family with it. A little goes a long way; a 50c bottle makes 5 gallons of reliable disinfectant—a 25c bottle makes 2 gallons.

Lysol is also invaluable for personal hygiene.

Remember there is but One True Lysol—the product made, bottled, signed and sealed by Lehn & Fink. Reject all substitutes. For Sale Everywhere, in 25c, 50c and \$1.00 bottles.

Lysol Toilet Soap
Contains Lysol, and therefore protects the skin from germ infection. It is refreshingly soothing and healing and helpful for improving the skin. Ask your dealer. If he hasn't got it, ask him to order it for you.

Lysol Shaving Cream
Contains Lysol, and kills germs on razor and shaving-brush (where germs abound), guards the tiny cuts from infection, and gives the antiseptic shave. If your dealer hasn't got it, ask him to order a supply for you.

OUR SIGN IS OUR BOND

Lehn & Fink
New York
Etc.



QUALITY Proves there is More Food Value in Moxley's

WHEN quality and purity are backed by superior food—as in Moxley's Margarine—you need have no hesitancy in using this tasty, satisfying spread for bread.

Kind of Food	Energy Units per pound	Kind of Food	Energy Units per pound
Moxley's Margarine	3,552	Bread, white	1,200
Butter	3,410	Steak, round	890
Cheese, full cream	1,885	Fowl	765
Oatmeal	1,800	Eggs, raw	635
Pork, loin chops	1,245	Potatoes	295

Moxley's is the Standard Margarine. The very best materials—including rich, Pasteurized Milk and Cream from our inspected dairies—are chosen. The Moxley Plant is a model of Sanitary Cleanliness.

Your dealer will supply you with a capsule of pure vegetable coloring matter—for changing Moxley's Margarine to a golden yellow. Work color into Margarine thoroughly and put in a cool place until ready to serve.

You can buy Moxley's at most progressive dealers.

WHOLESALE DISTRIBUTORS

GOLDEN & CO.,
922-28 Louisiana Ave. N.W.



Look to the Future of Your Plate

Will your plate come to an early end, attended by breaks, teeth falling off and constant repair bills.

Or Will It Give You Many Years of Service

OUR LONG LIFE PLATES

last for years and years, and save you many repair bills, not to mention the many other inconveniences.

DENTISTRY THAT LASTS

By Dr. Wyeth and Staff of Expert, Careful, Skilled Dentists

That has been my record for the past twenty-two years.

Everything that will add to the comfort of our patients is provided. Cleanliness is one of our many striking features. Every instrument must be thoroughly sterilized before using.

Terms of Payment to Suit: Examination Free.

My Perfect Suction Teeth Will Not Slip or Drop \$5.00

Other Sets of Teeth, \$5.00 up.

Fillings, 50c to \$1 up. In gold, silver, amalgam or porcelain.

Gold Crowns and Bridge Work, \$3.00-\$4.00—\$5.00

Open Every Evening Until 8 O'clock and on Sundays 10 A.M. to 4 P.M. Mailed in attendance. All work fully guaranteed for 10 years.

DR. WYETH, 427-29 7th St. N.W.

Opposite Lanesburg & Bro. and over Grand Union Tea Co. Largest and Most Thoroughly Equipped Parlors in Washington. Phone Main 4334.

Experienced Advertisers Prefer The Star

FOOD, HEALTH, HOME AND THRIFT

HOW THE HOUSEWIFE MAY ECONOMIZE IN USE OF SUGAR

The Value of Honey in Cooking—A New Way to Cook Cranberries—Molasses and Other Sirups—Tested Recipes That Call for Very Little Sugar—Various Ways to Save.

Before the war Italy and Belgium raised all their own sugar, and Great Britain bought sugar from Germany. Now France, Italy and Belgium cannot raise much sugar because their men are fighting, and Great Britain cannot buy sugar where she used to buy it. All these countries must now get sugar where we get it, and there is not enough to go around unless we save.

Honey is one of the healthiest and most economical foods. It is better adapted to certain cooking than sugar, and its flavor is an aid in securing that variety which is so much desired. For instance, cream, cheese and honey, either liquid or in the comb, makes a delicious and healthful combination.

Two ounces of honey and six ounces of cream, strawberries, with three ounces of cottage cheese, two ounces of bread and two ounces of butter, the latter either spread on the bread or mixed with the cheese, makes a very well balanced meal.

As a filling for sandwiches, honey may be used with chopped nuts. The

nuts may be added to cheese and honey for the same purpose.

Honey can be used instead of sirup or jam with cereals and pancakes, and a little hot water is added to it. It will be easier to pour. Solid honey makes a delicious filling for cake, cakes made with honey will keep fresh much longer than when sugar is used. If butter is omitted, they will keep for months and even improve in flavor.

Honey may be substituted for molasses in all forms of bread and cake, and gives a delicate flavor. It contains less acid than molasses, and for this reason requires less soda in recipes that do not include sour milk or other acid. It is wise to prepare and bake a sample of dough before mixing the main portion. An equal quantity of honey may be substituted for sugar called for by a recipe, but as honey contains water, the amount of liquid must be reduced. One-quarter cup of liquid for every cup of honey is a good rule.

Being made with honey, or part honey, will keep soft indefinitely. Take one cup of granulated sugar, one-fourth cup of water, one-fourth cup of oil and one egg. Boil together the sugar and the water for a few minutes and then add the honey, taking precautions to prevent the mixture from boiling over, as it is likely to do. Cook until drops of the sirup keep their form on a cold surface. Beat the white of the egg until stiff, and when the sirup has cooled slightly, mix it with the egg. Beat the mixture constantly until it will hold its shape. This frosting is suitable for the frosting of cakes, but is rather too soft for the top.

Honey can be used in a great variety of ways for preserving food. It may be made by combining a cup of apple juice with a cup of honey and proceeding as in ordinary jelly-making. Other combinations can be worked out. Cranberries cooked in honey and

water instead of sugar are delicious. Take equal weights of each of the ingredients and, after pricking each berry several times to prevent bursting, permit the sirup to penetrate to the interior, cook them slowly until it just covers them. Pour into glasses and cover like jelly. A good method is to place all the ingredients in a double boiler and heat them very slowly. If this method is followed the boiling down of the sirup is even more necessary than when the berries are cooked more rapidly.

Honey is more convenient than sugar for sweetening lemonade or other fruit drinks, as it does not have to be dissolved, and with a glass water or has less of a tendency to upset the gas.

To Extract Honey.

Cut comb honey into a tin or granite pail and hang the pail over two sticks crossed at the top of an iron kettle filled with water up to within three inches of the rim of the pail. Let the water boil until the comb is all melted, then remove the pail to a cool place and the wax will form into a hard cake at the top of the pail. The honey will be rich and clear and free from wax.

Honey Rolls.

Dissolve a yeast cake in a cup of warm scalded milk, add a quarter of a pound of butter, a tablespoonful of sugar and half a teaspoonful of salt, and let them dissolve in the warm milk. Stir in a well-beaten egg and add three cups of flour. The milk must not be too warm when the yeast cake is dissolved. Knead the dough in a bowl, roll out into the thickness of about half an inch, spread with a mixture made of one-half pound of butter, one-half cup of sugar, one-quarter cup of honey, one-quarter cup of raisins chopped fine and a cup of honey.

Form into rolls, let them rise and bake in a moderate oven.

Baked Honey Custard.

Beat five eggs sufficiently to unite the yolks and whites, but not enough to make them foamy. Add one-half cup of honey, four cups of scalded milk, one-eighth teaspoonful of powdered cinnamon and one-fourth teaspoonful of salt. Bake in cups or in a large pan in a moderate oven. The baking dishes should be set in water.

Honey Mousse.

Beat four eggs slightly and slowly and pour over them one cup of hot, delicately flavored honey. Cook until the mixture thickens. When it is cool add one pint of cream whipped. Put the mixture into a mold, pack in salt and ice and let it stand three or four hours.

Honey Fudge.

Honey is good to use with sugar when making candies, not only because it saves sugar, but because it makes the candy soft. For honey fudge boil together two cups of sugar, one-third cup of honey and one-third cup of water until the sirup spins a thread when dropped from a spoon. Pour the sirup over the well beaten whites of two eggs, beating constantly until the mixture crystallizes, adding one teaspoonful of vanilla extract after the mixture has cooled a little. Drop in small pieces on buttered or paraffin paper.

Out of the Molasses Jug.

At the right hand of the thrifty, economical housewife stands the molasses jug, and with the aid of its contents she may make many nourishing and attractive dishes with the use of very little sugar. Molasses may be used to sweeten almost anything where sugar is called for. During the civil war it was used for many purposes in place of sugar. It was even used to sweeten coffee and tea in place of sugar.

Molasses Layer Cake—Take two cups of flour, one cup of molasses, one-half cup of sour milk, one teaspoonful of soda dissolved in one tablespoonful of water, one-half a teaspoonful of salt and one large tablespoonful of butter. Bake in two layers and put together with chocolate filling or whipped cream.

Molasses Gingerbread—One cup of molasses, one-half cup of butter or half butter and half lard, one-half cup of butter-milk, one teaspoonful of soda and four enough to make a soft batter. Bake in a shallow pan.

Brown Bread—Dissolve a teaspoonful of soda in two tablespoonfuls of water. Add two cups of rye meal, one cup of corn meal, two tablespoonfuls of molasses, one teaspoonful of salt and one pint of sour milk. Steam four hours.

Molasses Pie—Take one cup of molasses, one egg, two tablespoonfuls of flour, one tablespoonful of butter, one cup of sweet milk, a tiny pinch of soda and one teaspoonful of vanilla. Mix all to a smooth consistency. Bake in one crust in a moderate oven until a golden brown.

Molasses Pudding—One cup of molasses, two-thirds cup of shortening, one cup of raisins, one cup of hot water, three cups of flour and one teaspoonful of soda dissolved in hot water. Steam for two hours and serve with molasses sauce.

Molasses Sauce—To make molasses sauce, which is an excellent accompaniment to a plain rice or apple pudding, mix together one cup of molasses, one tablespoonful of vinegar, or the juice of one lemon, a saltspoonful of salt and a tablespoonful of butter. Boil for ten minutes.

Save the Sugar on Candied Peels.

When cutting up mixed peels, save the rough sugar with which they are incased. Though usually thrown away, this will be found useful for sweetening custards, milk puddings and so on, imparting a delicious flavor of orange or lemon. It may also be broken up and sprinkled on the top of cakes or cookies.

TROPHIES DONATED TO THE MELTING POT

Columbia Lodge of Odd Fellows Contributes Silver Cups to Red Cross.

COLLECTION IS GROWING

A second lodge of Odd Fellows has decided that the Red Cross melting pot is the best place for silver trophies won in contests that have been forgotten and which excite no sentiment or thrill of achievement among the lodge members of this later day. There is understood to be a general movement among the lodges of Odd Fellows in the District of Columbia to so donate their ancient cups and souvenirs, and also to devise ways and means to persuade the families of members to dig into their treasure chests and coffers of family plate for suitable donations to the Red Cross melting pot.

Such a movement will mean a tremendous increment to the proceeds. Every lodge doubtless has some trophy that has ceased to have present significance. And should other similar organizations be fired with the same zeal to aid the cause, the Red Cross melting pot must have strong sides lest it burst from the pressure of treasure poured into it. The melting pot is of stout stuff, let come what will, it yawns for all that may be given in the name of humanity.

Columbia Lodge Donation.

Columbia Lodge, No. 10, I. O. O. F., is the second organization to record its purpose to make contribution to the Red Cross melting pot. By unanimous vote at its last meeting it decided to donate several large silver cups won by the degree team in contests before the Sovereign Grand Lodge. These cups are understood to have a value of several hundred dollars.

The large silver pitcher donated to the Red Cross melting pot by Federal City Lodge, No. 26, is now on exhibition in the window of A. W. Steverling's jewelry store, 719 H street northeast; it is one of the trophies of the degree team of the lodge.

The committee of the lodge on Red Cross melting pot donations is sending cards to every member appealing for more assistance than has already been given. Donations continue to come in and will be received until the first of the year, when the gifts will be turned over to the Red Cross.

In the meanwhile the Red Cross melting pot, which is on display in the house of Galt & Bro., empties and fills. The stream of gifts knows no cessation.

Recent Contributions.

A check for \$5 comes to the Red Cross melting pot from the District of Columbia Chapter, E. C. It represents a sale of articles turned over to the chapter by the Red Cross melting pot as of value not to be achieved by the smelter route.

Mrs. Clarence H. Wilson, wife of the District of Columbia fuel administrator is a contributor. Mrs. Wilson gave to the cause considerable gold and silver. The widow of a Confederate also had gold and silver to put into the Red Cross melting pot.

"Faithful" J. Hughes, the oldest employee of Police Court, has not neglected the weekly obligation he has taken upon himself. His hard work produced a good batch of foil that means effort on his part and money for the cause.

An old-fashioned clock was put into the melting pot by Mrs. J. F. Fletcher, 1242 Clifton street. This clock is not the usual "Dutch" clock, yet it has been in her family for 100 or more years. It is something different from the run of old clocks, has a bronze front and the back must come off to get at the works. The collector of old clocks might find a special interest in this timepiece.

The donor of bracelets bought at Galt's years ago is again a contributor. Some of the most valuable contributions to the Red Cross melting pot have been given by this constant giver. This time the offerings are just another testimonial of generous sentiment.

"Odds and Ends" Collection.

From certain odds and ends of money from the near and far ends of the earth, on exchange, the sum of \$2.14 has been realized. The firm of Crane, Parrie & Co. effected the transaction without brokerage.

Among the host of donors are: Mrs. M. P. Smith, 920 French street, a silver watch; Mrs. Reynolds, gold and silver; J. B. Balne, copper plates; Mrs. F. C. C. Robertson, 1528 Lamont street; Mrs. E. W. White, gold ring; M. A. H., 41 and old silver; Mrs. Jane Frank, old brass; Miss Grace N. Sunderland, foil; Mrs. C. C. Hansen, coins, aluminum and foil; Lester Bond, old mesh bag and foil; Mrs. A. C. Bromley, foil; N. Kaufman, coffee pot; R. M. Baker, plated ware.

WOMEN TO CELEBRATE NEW YORK VICTORY HERE

Mrs. Catt and Dr. Shaw Will Speak Tonight After Urging Federal Amendment on President.

Mrs. Carrie Chapman Catt, president, and Dr. Anna Howard Shaw, honorary president of the National American Woman Suffrage Association, who will act as spokesmen for the woman voters of New York at the interview granted by President Wilson for 4:30 o'clock this afternoon at the White House, also to speak at a meeting at 8 o'clock this evening at national suffrage headquarters, 1625 Rhode Island avenue northwest, at which the New York victory is to be celebrated.

In addition to Dr. Shaw and Mrs. Catt, the list of those to address the gathering includes Mrs. H. T. Tamm, for Union of Ohio and Mrs. Horace C. Stilwell and Mrs. A. H. Bardsley of Indiana. The meeting is to be open to the public.

Local suffragists in motor cars decorated with the national colors and with the suffrage yellow will take the delegation to the gates of the Executive Mansion headquarters. The visiting delegation only will be admitted to the interview, at which the President will be asked to include the federal suffrage amendment in the legislative program to be outlined in his message to the next session of Congress.

ON WAY TO PACIFIC COAST.

Special Labor Commission Finishes Work in Arizona Copper District.

The President's special labor commission, headed by Secretary of Labor Wilson, is on the way to San Francisco, having completed its work in the Arizona copper districts. Labor conditions along the Pacific coast are to be taken up by the commission. Hearings at San Francisco and other cities. The commission reported that under an agreement entered into with operators in the Warren district of Arizona providing for hearings of grievances presented by the miners, "there is every basis for assurance that the copper production of this district will continue without interruption because of labor difficulties."

The commission said it could not make provisions for the future copper production "without inquiring into the Biscoe deportations of July 12 and the events that preceded and followed them. The result of such inquiry will shortly be embodied in a report to President Wilson, as to the facts of facts and recommendations thereon."

Fire Endangers U. S. Supplies.

NEW YORK, November 9.—Government supplies estimated to be worth \$1,000,000, stored on a municipal pier here, were endangered last night by a mysterious fire, which began under the wharf. United States marines on guard at the wharf, a fireboat crew and members of the rescue squad extinguished the blaze before it did serious damage.

A Nutritious Diet for All Ages. Keep Horlick's Always on Hand Quick Lunch; Home or Office.



Ask For Horlick's THE ORIGINAL Malted Milk Safe Milk For Infants & Invalids

Uncle Jerry contains Butter-milk—good for light cakes and delicious waffles. Ask for the Yellow package.



Uncle Jerry Macaroni THE BEST MACARONI



Escaped Germans Are Caught. LAREDO, Tex., November 9.—Capt. Hansberg and Lieut. Loeschner, who escaped from Fort McPherson, Ga., October 23, were arrested yesterday afternoon by customs inspectors at a point six miles below Laredo, near the Rio Grande. They were turned over to military authorities.

CRENSHAW ADMITS THEFT AND ARSON IN VIRGINIA

Knew He Was Doing Wrong, But He Couldn't Exactly Help Himself.

CHARLOTTESVILLE, Va., November 9.—S. Dabney Crenshaw, 30, on trial here for setting fire to the chemical laboratory at the University of Virginia to conceal his theft of a quantity of platinum, confessed on the stand yesterday that he had stolen the metal and fired the laboratory.

Young Crenshaw also told of taking a quantity of platinum from the plant of the Virginia-Carolina Chemical Company last summer, when he was working under his father's name. He said it because he didn't "know what to do with it."

He narrated instances of other thefts at the university of jewelry, watches and clothes from his fraternity mates. The clothes, he said, were usually too large for him, and after keeping them a while, he gave them to the janitor.

After setting fire to the laboratory building, he told the jury, he said he was aroused by the students to go to the fire. When asked by his counsel if he knew he was doing wrong, Crenshaw said: "Yes, I felt that way about it, but I couldn't exactly help myself."

W. H. KENDAL, ACTOR, DIES.

Toured United States and Canada With Wife in 1889-95.

LONDON, November 9.—William Hunter Kendal, actor and theatrical manager, died Tuesday.

William Hunter Kendal (William Hunter Grimsdon) was born in 1842. He married the actress Margaret Robertson, known on the stage as Madge Robert, in 1868. Mr. Kendal, after playing many celebrated parts, became a manager, in partnership with John Hare, of St. James' Theatre from 1879 to 1888. Mr. and Mrs. Kendal toured in the United States and Canada in 1889-95.

Tone Up Your Stomach and gain strength quickly by eating

White King Squab Soups

FOUR VARIETIES

Excellor (Tomato Flavor)

A Pile-driver (Curry Flavor)

A Pile-driver (Greek Flavor)

A Pile-driver (Creamed Squab)

Ask Your Grocer.

JAMES M. DENTY,

Wholesale Distributor

461-63 C St. N.W.

Scott's Tissue Toilet Paper

"It's the Counted Sheets that Count"

Don't buy toilet paper by appearance or just because the price per roll is less. Actual number of sheets establishes true value. Buy Scott's Tissue. 1000 counted sheets in every roll, pure white, and soft as old linen.

Scott Paper Company

Philadelphia

Manufacturers of Scott's Tissue Towels

Nadine Face Powder

(In Green Boxes Only)

Keeps The Complexion Beautiful

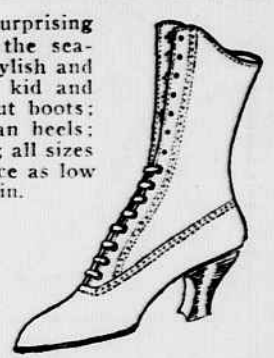
Soft and velvety. Money back if not entirely pleased. Nadine is pure and harmless. Adheres until washed off. Prevents sunburn and return of discolorations. A million delighted users prove its value. Tinted: Pink, Peach, Apricot, White. By Toilet Counters or Mail, 50c. National Toilet Company, Paris, Tenn.

PEOPLE'S DEPARTMENT STORE

JOSEPH GOLDENBERG
8TH STREET—PENN. AVE. SE

A FOOTWEAR SNAP

\$3.50 The most surprising shoe offering of the season! Women's stylish and dainty black vici kid and gun metal high-cut boots; military and Cuban heels; tip and plain toes; all sizes; a rare bargain \$5.95



Women's Havana Brown Kid Boots, nine inches high; leather Spanish heels; also Women's Tan Havana Brown Boots, with mouse-color cravenette tops; new military last, Cuban heels; imitation tips; Good year welts; all sizes; a rare bargain \$5.95

and widths. To buy such shoes at a price as low as \$3.50 is a chance you'll never have again.

\$15 For \$19.75 to \$25.00 COATS

We have never invited you to inspect a more stylish collection of coats. They are in an almost endless variety—full length and three-quarters; some have fur collars; some trimmed in plush, velvets and crush plush; all-wool American velours, zibelines, kerseys and mixtures; colors include brown, green, plum, taupe, navy, mustard and black; tailoring and every detail of the highest grade.

For Saturday Only

These Boys' Suits

\$5.98

We're specializing on the Boys' High-Grade Suits at \$5.98 for dress or school wear. They are extra well tailored of stylish light and dark mixtures and fancy effects; every suit has two pairs of pants; 3-piece belt, patch pockets, pinch-back models; full lined and taped seams; 7 to 18 years.

Store Hours, 8 to 6 P.M. Daily

Nothing in this store over \$8.00 the pair.

1ST—2ND—3RD—4TH

Travers Shoes

314 7th St. N.W.

Fourth Anniversary Sale!

Continuing tomorrow, Saturday, November 10, and during November, the ladies of this city are invited to participate in the celebration of the FOURTH ANNIVERSARY of the establishment of

The Travers Exclusive Women's Shop

—Now just four years old—

As a fitting expression of gratitude for past patronage

Travers-Shoes, 314 7th Street N.W.

—Offers during the next four weeks—Exceptional values in "TRAVERSTILES" at greatly reduced prices—Note the reductions below—

All \$8.00 Lines, Special at \$6.95, Including New Styles Arriving

"\$7.00" " " \$5.45, " " "

"\$6.00" " " \$4.95, " " "

"\$5.00" " " \$3.95, " " "

"\$4.00" " " \$3.45, " " "

"\$3.50" " " \$2.95, " " "

Only Competent Fitters to Serve You